



Scott's

— BAR & GRILL —



Local goes beyond food. With a farm-fresh and locally grown philosophy, Scott's is a proud partner with Olympic Mountain Ice Cream, Uli's Famous Sausage and procures seasonal produce from Inaba Farm, Dungeness Farm, Ralph's Greenhouse as well as other fine growers throughout Washington and Oregon

APPETIZERS

- Hot Crab & Artichoke Dip** Sweet onion, parmesan, rosemary focaccia bread 16.95
- Fiesta Calamari** Red and yellow corn tortilla strips, black bean salsa, chipotle aioli 12.95
- Seared Teriyaki Beef Tidbits*** Pickled ginger, sushi rice 13.95
- Scott's Fried Mozz** Hand-breaded mozzarella served with Scott's original marinara sauce 8.95
- Tipsy Clams** Simmered with garlic, red chilies, butter and white wine. Topped with Roma tomatoes and zesty gremolata 14.95
- Crispy Chicken Quesadilla** Seared Cajun seasoned chicken, cheddar, pepper jack, housemade guacamole, black bean salsa, chipotle ranch 12.95
- Buffalo Chicken Wings** Louisiana hot sauce, blue cheese dressing 11.95
- Coconut Prawns** Served with deep fried pineapple and horseradish-marmalade dipping sauce 13.95

◆ Scott's Appetizer Trio ◆

Hot Crab & Artichoke Dip, Seared Teriyaki Beef Tidbits, Coconut Prawns 34.95

◆ SOUPS ◆

Housemade Soup of the Day

Made fresh daily Cup 6.95 | Bowl 8.95

French Onion Soup

Croutons, Swiss and aged parmesan cheeses Bowl 9.95

◆ SALADS ◆

The Broadway Pea Salad Water chestnuts, onions, bacon, creamy pepper dressing 7.95

Scott's House Salad Romaine greens, fresh vegetables, choice of dressing 7.95

Point Reyes Farmstead Blue Cheese Salad Romaine greens, toasted slivered almonds, chopped hard cooked eggs, blue cheese crumbles 8.95

Chop Chop Salad Crisp greens, salami, turkey, cheese, garbanzo beans, tomatoes, basil, balsamic dressing half 9.95 | full 17.95

Classic Caesar Salad Romaine lettuce, aged parmesan, housemade garlic croutons half 7.95 | full with Grilled Chicken 15.95 | full with Blackened Columbia River Steelhead 18.95

Grilled Steak Salad* Chopped romaine tossed in blue cheese dressing, caramelized onions, bacon, blue cheese crumbles, chopped tomatoes 19.95

Sesame Chicken Salad Crispy wontons, sweet red bell peppers, scallions, toasted almonds, sesame vinaigrette 16.95

Maple Chicken Salad Baby greens, romaine, sliced pear, candied pecans, maple vinaigrette, warm pecan-crusting Point Reyes Farmstead blue cheese wedge 17.95

Three Salad Sampler The Broadway Pea, Sesame Chicken and your choice of Caesar or Point Reyes Farmstead Blue Cheese salad 17.95

◆ BURGERS & SANDWICHES ◆

Served with French fries

Classic Cheeseburger* Ground chuck patty, cheddar, shredded lettuce, sliced tomato, red onion, brioche bun 16.95 (add bacon 2)

Ancho Chipotle Burger* Ground chuck patty with ancho chile rub, Beecher's Flagship cheddar, arugula, fried pickled peppers, shallot mayo, bacon jam, brioche bun 16.95

Scott's Beyond® Burger 100% plant-protein patty, pesto grilled vegetables, spinach, avocado, smoked Gouda cheese, brioche bun 15.95
Gluten-free bun available upon request (add 1)

Chicken Club Swiss cheese, bacon, sliced tomato, lettuce, red onion, sweet hot mustard aioli, brioche bun 16.95

French Dip Slow roasted thinly sliced prime rib, caramelized onions, smoked Gouda, au jus 18.95

Oven Roasted Turkey, Bacon & Avocado Provolone, iceberg lettuce, olive mayonnaise, tomato, rosemary focaccia bread 15.95

Crab and Artichoke Sandwich Open-faced with sliced tomatoes, aged parmesan and cheddar cheeses on rosemary focaccia bread 18.95

- GLUTEN-FREE Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

- VEGETARIAN May contain eggs and/or dairy. Please ask your server for details.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase your risk of foodborne illness.

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.

SPECIALTIES

Scott's Classic Meatloaf

Ground chuck, Uli's Italian sausage, mushroom gravy, mashed potatoes, seasonal vegetables 19.95

Spicy Blackened Baja Fish Tacos

Grilled flour tortillas, shredded cabbage, avocado and chipotle ranch served with black bean corn salsa and seasoned rice 18.95

Beer Battered Fish and Chips

Crispy panko breading, classic tartar sauce, French fries 17.95

Roasted Chicken Breast Dijon

Japanese breadcrumbs, Dijon mustard, parmesan, mashed potatoes, seasonal vegetables 19.95

Almond Crusted Sea Scallops

Pan seared golden brown, beurre blanc, caramelized onions, asparagus, fire roasted red peppers, mashed potatoes 27.95

Baby Back Ribs

Housemade BBQ sauce, French fries, sweet coleslaw Full Rack 27.95 Half Rack 19.95

◆ PASTA ◆

Rigatoni Bolognese Uli's Italian sausage, pear tomato, garlic, oregano, roasted red peppers, garlic cream sauce, parmesan 18.95

Grilled Chicken & Asparagus Fettuccine Bacon, diced sweet red peppers, garlic cream sauce, parmesan 18.95

Spicy Cajun Chicken Fettuccine Spicy Cajun-style tomato sauce, parmesan cheese, scallions 18.95

Mediterranean Pesto Pasta Roasted red peppers, artichoke hearts, kalamata olives, fennel, feta, garlic cream sauce, pesto, parmesan 15.95

Add: Grilled Chicken 6.95 | Garlic Prawns 8.95 | Blackened or Grilled Columbia River Steelhead 10.95

Manini's naturally gluten-free pasta available upon request (add 1)

Rock Salt Roasted Prime Rib*

Our prime ribs start with a generous garlic-herb rub, slow-roast all day under a mountain of rock salt and finish under extreme heat for a superior crust.

Natural jus, red jacket mashed potatoes, fresh grated horseradish (10 oz.) 28.95 | (16 oz.) 36.95

◆ STEAKS ◆

Scott's sources only the finest meat products from local and mid-western ranchers, providing unsurpassed quality. All our cattle are humanely handled, corn-finished and locker-aged providing a truly unique steak experience.

Grilled Sirloin*

Herbed garlic butter, horseradish demi-glaze, scalloped potatoes, seasonal vegetables (10 oz.) 26.95

Cowboy Rib Eye*

Housemade cowboy rub, jalapeño steak butter, scalloped potatoes (10 oz.) 29.95

Grilled Filet Mignon*

Sautéed mushrooms, cognac demi-glaze, scalloped potatoes, seasonal vegetables (7 oz.) 34.95

Scott's Surf & Turf*

10 oz. Rib Eye and Jumbo Garlic Prawns served with grilled asparagus and red jacket mashed potatoes 36.95

SEE OUR HAPPY HOUR MENU

For appetizers and drink specials.
Everyday 3:00-6:00 pm and 9:00 pm-close.

Scott's

— BAR & GRILL —

JOIN US FOR BRUNCH

Saturday & Sunday | 10 am - 2 pm

◆ **WINE LIST** ◆

— **BY THE GLASS** —

WHITE	6 oz	RED	6 oz
Nobilissima Prosecco DOC IT	9.5	Restaurants Unlimited Red by Tamarack Cellars Columbia Valley WA	14
VillaViva Rosé Côtes de Thau FR	7.5	Pike Road Pinot Noir Willamette Valley OR	11
Chateau Ste Michelle Dry Riesling Columbia Valley WA	7.5	Erath Resplendent Pinot Noir OR	13
Alta Luna Pinot Grigio Dolomite Alps IT	8.25	Columbia Crest H3 Merlot Horse Heaven Hills WA	9
Acrobat Pinot Gris OR	9.5	Boomtown Syrah Columbia Valley WA	9.5
Villa Maria Sauvignon Blanc Marlborough NZ	9	Kaiken Estate Malbec Mendoza ARG	8.25
Scott's House White - Columbia Crest Two Vines Chardonnay WA	7.5	Three Rivers Winery River's Red Columbia Valley WA	8.5
Chateau Ste Michelle Chardonnay Columbia Valley WA	8.5	Scott's House Red - Avalon Cabernet Sauvignon CA	7.5
Kendall-Jackson Vintner's Reserve Chardonnay CA	10	Drumheller Cabernet Sauvignon Columbia Valley WA	9
Sonoma-Cutrer Chardonnay Russian River Ranches CA	14	Chateau Ste Michelle Indian Wells Cabernet Sauvignon WA	11
		INTRINSIC Cabernet Sauvignon Columbia Valley WA	12

— **BY THE BOTTLE** —

WHITE		CHARDONNAY	
SPARKLING			
Roederer Estate Brut Anderson Valley CA	45	Chateau Ste Michelle Canoe Ridge Estate Columbia Valley WA	42
Schramsberg Blanc de Noirs Brut CA	68	La Crema Sonoma Coast CA	40
AROMATIC CRISP		Sonoma-Cutrer Russian River Ranches Sonoma CA	54
VillaViva Rosé Côtes de Thau FR	28	Jordan Russian River Valley CA	68
Chateau Ste Michelle Riesling Cold Creek Vineyard WA	30	Raymond Reserve Selection Napa Valley CA	44
Honig Sauvignon Blanc Napa Valley CA	35	Frog's Leap Napa Valley CA	60
Squealing Pig Sauvignon Blanc Marlborough NZ	38	Cakebread Cellars Napa Valley CA	75
Errázuriz Max Reserva Sauvignon Blanc CH	35		
PINOT GRIS			
King Estate OR	50		
Santa Margherita Pinot Grigio Valdadige IT	55		
PINOT NOIR		MERLOT	
La Crema Sonoma Coast CA	39	Clos du Bois Reserve Alexander Valley CA	39
Sonoma-Cutrer Pinot Noir Russian River Valley CA	65	Northstar Columbia Valley WA	48
Willakenzie Estate Gisèle Willamette Valley OR	58	CABERNET SAUVIGNON	
King Estate OR	55	Chateau Ste Michelle Indian Wells Columbia Valley WA	42
Domaine Drouhin Willamette Valley OR	75	Three Rivers Winery Columbia Valley WA	38
SYRAH SYRAH BLENDS PETITE SIRAH		INTRINSIC Columbia Valley WA	46
Tenet Wines Le Ferrent Syrah Costières de Nîmes FR	38	Mount Vedeer Winery Napa Valley CA	79
Copain Tous Ensemble Syrah Yorkville Highlands CA	55	Joseph Carr Napa County CA	46
Stags' Leap Winery Petite Sirah Napa Valley CA	75	Kenwood Sonoma County CA	36
MALBEC ZINFANDEL		Rodney Strong Vineyards Estate Alexander Valley CA	46
Finca Decero Malbec Mendoza ARG	39	Jordan Alexander Valley CA	95
Novy Family Wines Zinfandel Russian River CA	55		

BARTENDER'S MIX

- Scratch Margarita** El Jimador tequila, Bols triple sec, fresh lime juice, almond syrup 9.95
- Patrón Margarita** Patrón Silver, Patrón Citrónge Orange liqueur, housemade margarita mix 12.95
- Blueberry-Ginger Lemonade** Reyka vodka, fresh lemon sour, ginger beer, mint leaves 9.95
- Premium Long Island Iced Tea** Classic blend of Captain Morgan Spiced rum, Smirnoff vodka, Beefeater gin, El Jimador tequila, Gran Gala, fresh sweet and sour, float of cola 10.95
- Habañero Peach Margarita** El Jimador Blanco tequila, habañero syrup, fresh sweet and sour, peach shrub, rosemary 9.95
- Moscow Mule** Smirnoff vodka, ginger beer and fresh lime, served in a traditional copper cup 9.95
- Uptown Manhattan** Woodford Reserve bourbon, Antica Formula vermouth, Bing cherry 12.95
- Pink Lemonade** Finlandia Grapefruit vodka, Caravella Limoncello, fresh lemon sour 9.95
- Cucumber-Elderflower Smash** Botanist gin, St. Germain Elderflower liqueur, cucumber, mint 10.95
- Ginger-Rye Old Fashioned** Woodford Reserve rye, Domaine de Canton Ginger, Gran Gala rinse, Peychaud's bitters, cherry 12.95
- Peach Bellini Spritz** Ketel One Botanical Peach & Orange Blossom vodka, Giffard Crème de Pêche de vigne liqueur, fresh lemon juice, honey syrup, Riesling, splash of soda 11.95

◆ **Cask Aged Old Fashioned** ◆

Old Forester bourbon & Solerno Blood Orange liqueur barrel-aged in-house for 30 days, cherry bitters 12.95

SHAKEN UP ↑

- Lavender Cosmo** Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar 9.95
- Pomegranate Martini** Ketel One Citroen vodka, pomegranate, fresh lime sour 11.95
- Raspberry Cosmo** Absolut Raspberri vodka, cranberry juice and fresh lime sour, served up 9.95
- Lemon Drop Martini** Absolut Citron vodka, Caravella Limoncello, fresh lemon sour 10.95

TROPICAL & TIKI

- Rickhouse Punch** Jack Daniel's rye, Aperol, pineapple juice, grenadine, ginger beer, maraschino cherry 11.95
- Strawberry-Basil Lemonade** Mount Gay Black Barrel rum, strawberry puree, sweet basil, fresh lemon lemon sour, soda 9.95
- The Classic Mojito** Bacardi Superior rum from Puerto Rico, fresh lime sour, soda 8.95
- Mai Tai** Bacardi Limón rum, orange and pineapple juices, Orange Curaçao, float of Myers's Dark rum 9.95

◆ **BEER** ◆

DRAFT		BOTTLES & CANS	
Mac and Jack's Amber ABV 5.8%	Redmond WA 6.25	Elysian Men's Room Red Ale	Seattle WA 6
Manny's Pale Ale ABV 5.4%	Seattle WA 6.25	Deschutes Black Butte Porter	Bend OR 6
Fremont Universale Pale Ale ABV 5.6%	Seattle WA 6.25	Deschutes DaShootz American Pilsner	Bend OR 6
Elysian Space Dust IPA ABV 8.2%	Seattle WA 7.25	Bud Light	St. Louis MO 5.5
Ninkasi Total Domination IPA ABV 6.7%	Eugene OR 6.75	Michelob ULTRA	St. Louis MO 5.5
Kona Longboard Lager ABV 4.6%	Kona HI 6.25	Angry Orchard Crisp Apple Cider ^{gf}	St. Louis MO 5.5
Coors Light ABV 4.2%	Golden CO 5.5	Smirnoff Raspberry Rosé Spiked Sparkling Seltzer	Norwalk CT 5.5
Blue Moon Belgian White ABV 5.4%	Golden CO 6.25	Corona Extra	Mexico 6
Lagunitas IPA ABV 6.2%	Petaluma CA 6.75	Heineken	Holland 6.5
Modelo Especial ABV 4.4%	Mexico 6	Stella Artois	Belgium 6.5
Scott's Local Rotating Handle - Price & Style Vary (Ask your server or bartender about today's selection)		Guinness Stout	Ireland 6.5
		Beck's Non-Alcoholic	Germany 5.5

12th St. IPA

In collaboration with Ninkasi Brewing Company, Eugene, OR, Scott's Restaurant & Bar is proud to present this custom India Pale Ale. 12th St. IPA is named after our sister restaurant, Henry's 12th St. Tavern, Portland, OR ABV 6.4% 6.75